## **Year 8 Long Term Scheme of Learning 2024-25**



## **Subject: Food**

Date	Exams/ Assess	Unit(s)
2/9/24		
9/9/24		Energy theory
16/9/24		Energy theory      Drastical of flanicals
23/9/24		Practical of flapjack     Energy balance
30/09/24		<ul><li>Energy balance</li><li>Practical of high energy oatie cookies</li></ul>
7/10/24		• Practical of flight energy datie cookies
14/10/24		
21/10/24		
4/11/24		
11/11/24		
18/11/24		<ul> <li>Cereal crops &amp; primary processing of wheat into flour</li> <li>Practical of rice dish (jambalaya, risotto, pilaf)</li> <li>Bread making – ingredients, functions and production processes</li> <li>Practical of bread rolls</li> </ul>
25/11/24		
2/12/24		
9/12/24		
16/12/24		
6/1/25		Consequence of Duranda frame Avenued the Mould
13/1/25		
20/1/25		Sensory analysis of Breads from Around the World  Breatise Lef Bires
27/1/25		Practical of Pizza     Food Science investigation - veset as a raising agent
3/2/25		<ul> <li>Food Science investigation – yeast as a raising agent</li> </ul>
10/2/25		
24/2/25		
3/3/25		<ul> <li>Practical of peri-peri chicken/vegi wraps</li> </ul>
10/3/25		<ul> <li>Healthy Eating Guidelines: 8 tips for Eating well</li> <li>Practical of sausage/cheese &amp; onion rolls using ready made pastry</li> <li>analysis</li> </ul>
17/3/25		
24/3/25		
31/3/25		
21/4/25		
28/4/25		- Summer term written accessment
5/5/25		Summer term written assessment     Practical of iam tarts making own shortsrust pastry
12/5/25		<ul> <li>Practical of jam tarts making own shortcrust pastry</li> </ul>
19/5/25		
2/6/25		
9/6/25		<ul> <li>Pastry- types, uses, functions of ingredients</li> <li>Product comparison of bread and pastry: ingredients, ratios and nutritional</li> <li>Practical of another type of dough – pasta making from scratch</li> <li>Food packaging &amp; labelling</li> </ul>
16/6/25		
23/6/25		
30/6/25		
7/7/25		
14/7/25		